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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/580,665	03/27/2007	Daisuke Maejima	U 016319-1	5022
LADAS & PAI	7590 09/30/201 RRYIIP	EXAMINER		
26 WEST 61ST	T STREET	DEGUIRE, KATHERINE E		
NEW YORK, I	NY 10023		ART UNIT	PAPER NUMBER
			1781	•
			NOTIFICATION DATE	DELIVERY MODE
			09/30/2010	ELECTRONIC

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

Notice of the Office communication was sent electronically on above-indicated "Notification Date" to the following e-mail address(es):

nyuspatactions@ladas.com

Application No. Applicant(s) 10/580,665 MAEJIMA ET AL. Examiner Art Unit Katherine DeGuire 1781 The MAILING DATE of this communication appears on the cover sheet with the correspondence address --

		Katherine DeGuire	1781						
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Status									
2a)⊠	Since this application is in condition for allowar	action is non-final. nce except for formal matters, pro		e merits is					
	closed in accordance with the practice under Ex parte Quayle, 1935 C.D. 11, 453 O.G. 213.								
Disposit	ion of Claims								
5)□ 6)⊠ 7)□	Claim(s) 1-12.21 and 23-32 is/are pending in the 4a) Of the above claim(s) is/are withdraw Claim(s) is/are allowed. Claim(s) is/are allowed. Claim(s) is/are objected to. Claim(s) are subject to restriction and/or	vn from consideration.							
Applicat	ion Papers								
10)□	The specification is objected to by the Examine The drawing(s) filed on is/are: a) acc Applicant may not request that any objection to the Replacement drawing sheet(s) including the correct The oath or declaration is objected to by the Ex	epted or b) objected to by the lidrawing(s) be held in abeyance. Section is required if the drawing(s) is obj	a 37 CFR 1.85(a). jected to. See 37 C						
Priority (ınder 35 U.S.C. § 119								
12)⊠ a)	Acknowledgment is made of a claim for foreign All by Some * c) None of: 1. Certified copies of the priority document: 2. Certified copies of the priority document: 3. Copies of the certified copies of the prior application from the International Bureau.	s have been received. s have been received in Applicati ity documents have been receive I (PCT Rule 17.2(a)).	on No ed in this National	Stage					
Attachmen	t/e)								
	e of References Cited (PTO-892)	4) Interview Summary	(PTO-413)						

Attachment(s)		
1) ∑ Notice of References Cited (PTO-892) 2) ☐ Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) ☐ Information Disclosure Statement(s) (PTO/98/08) Paper No(s)Mail Date	4) Interview Summary (PTO-413) Paper No(s)/Mail Date. 5) Hotice of Informal Patent Application 6) Other:	

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DETAILED ACTION

Claim Rejections - 35 USC § 112

The following is a quotation of the second paragraph of 35 U.S.C. 112:

The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter which the applicant regards as his invention.

Claims 1-12, 21, 23-32 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.

The term "oil/fat" as amended by the applicant is unclear because oil and fat are not necessarily the same components. Oil is a subset of fat, in particular a liquid fat. "Fat" includes both liquid and solid fat and thus encompasses a wider scope than the term "oil". Thus, if the term "oil/fat" is intended to mean that the components are synonyms, the claim is then contradictory. Furthermore, it is unclear if only fats that are oils are required in the claim, or if any fat component is acceptable.

All remaining 112 second paragraph rejections from the previous action are withdrawn due to applicant's amendments.

Claim Rejections - 35 USC § 103

The text of those sections of Title 35, U.S. Code not included in this action can be found in a prior Office action.

Claims 1,3-12, 21, 23-25, 27-30 are rejected under 35 U.S.C. 103(a) as being unpatentable over Kim(US 4,442,132) in view of Avera(US 5,436,023).

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Regarding claims 1 and 21, Kim teaches the limitations as previously presented. Kim does not specifically teach that the stirring of the first mixture is carried out under heating conditions of 40 to 60C. However, Kim teaches that the starting materials of hazelnuts and lactitol monohydrate are blended and ground in an almond mill. The grinding in the almond mill would inherently produce heat from the friction. Since room temperature is typically 25C, one of ordinary skill in the art would expect the temperature to rise up to 40C to 60C upon enough friction from grinding the hazelnuts.

Avera teaches a method of roasting food slurries, especially nut slurries like peanut butter (column 2, line 33-43). Avera teaches using a high friction grinder to roast the food slurry up to a temperature of 340 to 400F (171 to 204C) (column 4, line 42-60). Thus, Avera demonstrates that the friction from grinding can increase the temperature of the nut composition by a significant amount if desired. Based on the teachings of Avera, one of ordinary skill in the art would expect that the temperature of the ground hazelnuts in Kim to increase to the range of 40 to 60C during grinding.

For example, Kim teaches that the grinding is to be carried out gradually in order to avoid the liberation of oil. Thus, one of ordinary skill would expect the grinding process to be mild enough to not reach the high temperature of 340 to 400F as disclosed in Avera. Avera specifically teaches roasting while Kim only seeks to grind the nut to a size of 0.7mm. Thus, one of ordinary skill in the art would expect Kim to control the grinding process to a more mild temperature of 40 to 60C, especially since it is known in the art that grinding can produce high temperatures if not monitored.

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Furthermore, it would have been obvious to control grinding process in order to not burn the mixture from the temperature produced by the friction.

Regarding claim 31 and 32, Kim and Avera teach the process of claim 21, including the step of stirring the finely ground mixture while heating between a temperature of 40 to 60C. One of ordinary skill in the art would expect a product formed by the process of claim 31 would have the associated properties of that claim, specifically a protein concentration of at least 15% and a softness or chewability that is enhanced as compared with a softness or chewability of the high-protein baked food product if prepared with the same components but without the step(ii) of forming the creamy primary product and mixing the creamy primary product with the second material mixture before baking.

Regarding claims 3-12,23-25,27-30, Kim is cited in the previous action.

Claims 2 and 26 are rejected under 35 U.S.C. 103(a) as being unpatentable over Kim in view Avera further in view of Titcomb(US 3,987,206).

The claims remain rejected for the reasons set forth in the previous action.

Response to Arguments

Applicant's arguments filed 07/06/2010 have been fully considered but they are not persuasive.

The applicant argues that Kim does not teach stirring. However, Kim teaches grinding the lactitol and hazelnuts together in the first step. This process grinds and Application/Control Number: 10/580,665

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mixes the two components together. According to Meriam Webster's dictionary, the definition of "stirring" is "to disturb the relative position of the particles or parts of especially by a continued circular movement." The process of grinding and mixing is a continuous circular movement that would disturb the position of the composition particles. Thus, the process of grinding and mixing would also meet the definition of "stirring."

The applicant argues that Kim does not teach stirring at a temperature of 40 to 60C. However, as evidenced by Avera, it would have been obvious that the first mixture would be heated to a temperature of 40 to 60C from the friction of the grinding mill. The applicant argues that the almond mill would not produce the temperatures as claimed. However, the applicant has not provided evidence to support this statement.

Conclusion

Applicant's amendment necessitated the new ground(s) of rejection presented in this Office action. Accordingly, **THIS ACTION IS MADE FINAL**. See MPEP § 706.07(a). Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

A shortened statutory period for reply to this final action is set to expire THREE MONTHS from the mailing date of this action. In the event a first reply is filed within TWO MONTHS of the mailing date of this final action and the advisory action is not mailed until after the end of the THREE-MONTH shortened statutory period, then the shortened statutory period will expire on the date the advisory action is mailed, and any

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extension fee pursuant to 37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event, however, will the statutory period for reply expire later than SIX MONTHS from the date of this final action.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Katherine DeGuire whose telephone number is (571)270-1136. The examiner can normally be reached on Monday through Friday 9-5:30 EST.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Keith Hendricks can be reached on 571-272-1401. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

/Katherine DeGuire/ Examiner, Art Unit 1781

/Keith D. Hendricks/ Supervisory Patent Examiner, Art Unit 1781